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"FEATHER ALUM" FROM COLORADO.

BY E. H. S. BAILEY, LAWRENCE.

[Abstract.]

This mineral, properly called Halotrichite, is rare in this country. The specimens described were received for identification from F. J. Crippen, Esq., of Denver, and came from Pitkin county, Colo. The mineral is of a silky luster, nearly white, quite soft, and soluble in water. It consists of minute capillary crystals, arranged in parallel bundles. A complete analysis of the mineral shows that it consists essentially of ferrous sulphate and alumina sulphate. It contains about 44 per cent. of water, and 33 per cent. of this is driven off below 100° C.

SELECTIVE POWER OF THE SENSE OF TASTE.

[Preliminary announcement.]

BY E. H. S. BAILEY.

The object of this work is to ascertain to what extent the sense of taste can distinguish several substances when mixed together in the same solution. For this purpose a mixture was made containing a bitter, sweet, salt and sour substance, all of the same "delicacy strength." This has been ascertained by a series of experiments previously made, and published in *Science*, vol. XI. The tests thus far made seem to show that in such a mixture the acid taste overcomes all others. These tests, however, will be carried further, and others made upon the location of the organs of taste for each substance, and upon the order in which the substances are identified in the mixture.

NOTE ON THE DISTRIBUTION AND RAVAGES OF THE HACKBERRY BRANCH KNOT.

BY W. A. KELLERMAN, PH. D.

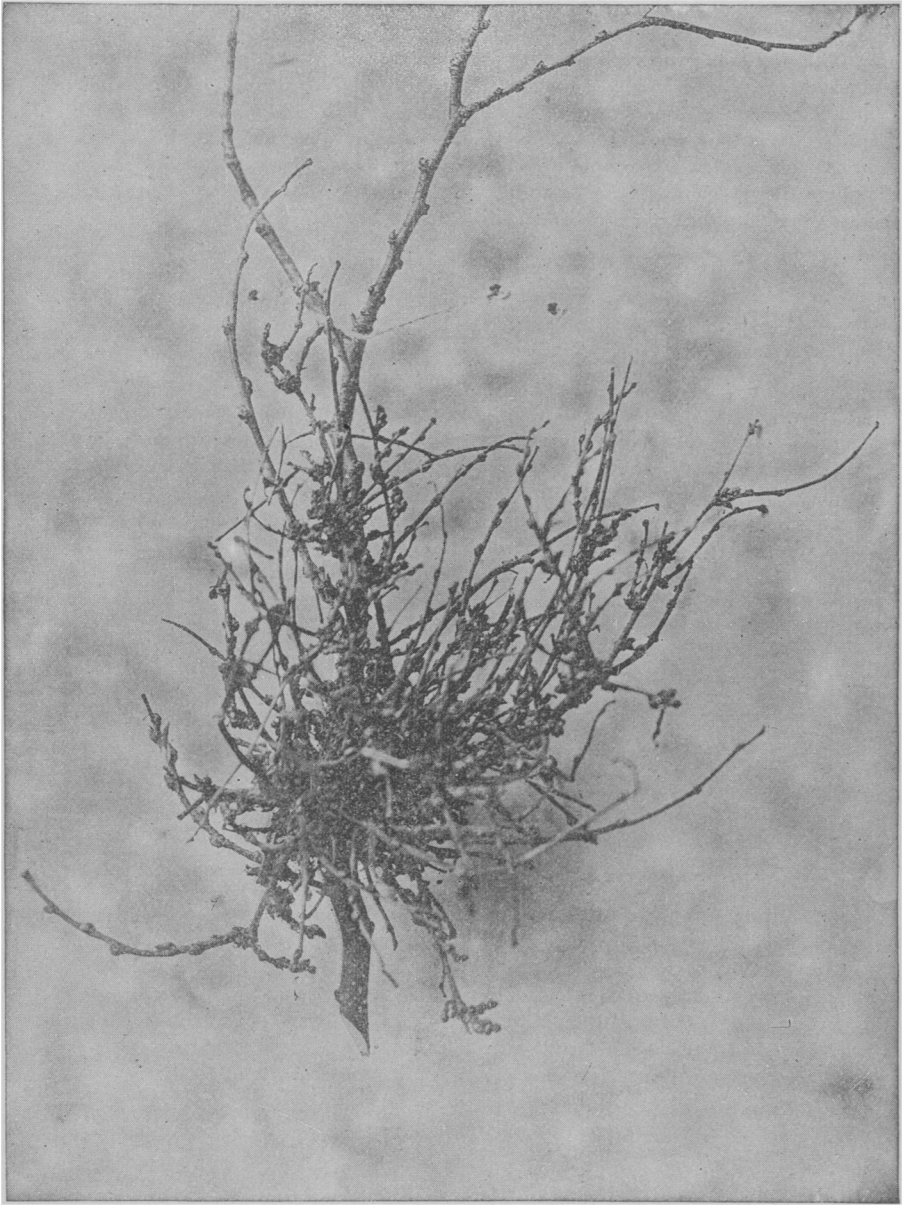
A full account of the branch knot occurring on hackberry (*Celtis occidentalis*) was given in the First Annual Report of the Kansas Experiment Station, for the year 1888, pp. 302-315.

It was shown that the knot was caused by a gall mite (*Phytoptus* sp.?), or by this insect and a fungus. The latter proved to be a new species, and was described in the *Journal of Mycology*, vol. IV. (1888), p. 93, under the name *Sphærotheca phytoptophila*, Kell. & Swing.

When the report above referred to was published, the knot had been reported in Brown, Riley, Clay, and Saline counties, Kansas. Its occurrence beyond the limits of our State was not then known to the authors.

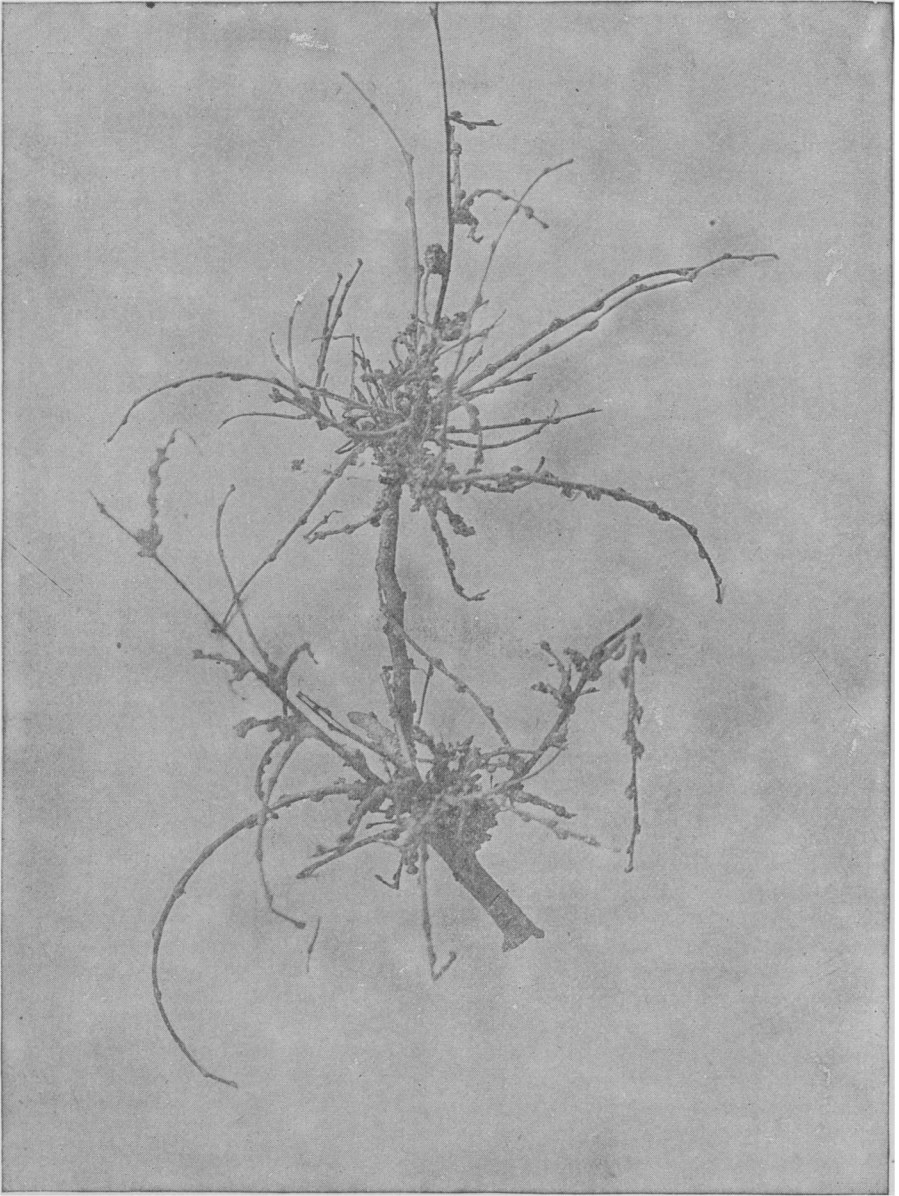
The counties of Kansas where it is now known to occur are as follows:

Labette; specimens collected by Arthur Cranston.
Miami; specimens seen by the writer.
Brown; collected by J. S. Hazen.
Douglas; collected by the writer.
Shawnee; collected by the writer.
Lyon; seen by the writer.
Riley; observed several years ago.
Clay; reported by S. C. Mason.
Sumner; seen by the writer.
Saline; reported by S. C. Mason.
Rooks; reported by E. Bartholomew.



[From Photograph.]

HACKBERRY KNOT.



[From Photograph.]

HACKBERRY KNOT.